

DESSERT

NEW YORK STYLE CHEESECAKE V 11

raspberry coulis, white chocolate pistachio bark, vanilla bean whipped cream

CARROT CAKE V 9

cream cheese frosting, candied walnut, salted caramel, vanilla whipped cream

BANOFFEE SUNDAE PIE V 12

dulce de leche ice cream, banana jam, toasted graham cracker house made toffee, fresh banana

SPUMONI TARTUFO 12

pistachio whipped cream, luxardo cherry mascarpone chocolate mousse, pistachio shortbread, dark chocolate glaze

HOT CHOCOLATE BROWNIE A LA MODE 12

house-made marshmallow, hot fudge, chocolate ice cream, chocolate whipped cream

AÇAÍ SORBET V 9

toasted coconut, fresh berries

COFFEE & TEA

COFFEE 4

LATTE 5

CAPPUCCINO 5

AMERICANO 5

ESPRESSO 4

ESPRESSO MARTINI 14

espresso, orangeccello, kahlúa

HOT TEA 4

chamomile, mint, lemon, black green, orange

V vegetarian

A suggested gratuity of 18% will be applied to all tables of 5 or more.

**Items on this menu contain (or may contain) raw or undercooked ingredients.*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

Food Allergy Notice: Please be advised that food prepared here may contain these ingredients: milk, eggs, dairy, wheat, soybean, peanuts, tree nuts, fish, sesame and shellfish.